

Fabian Ullrich

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PROFILE

Chef with a track record building high-impact solutions and improving reliability.

CORE SKILLS

Cuisine Styles

French • Mediterranean

Kitchen Skills

Cost Control • Butchery • Baking

Operations

Inventory Management • Supplier Negotiation • Catering

Soft Skills

Training • Team Leadership

EMPLOYMENT HISTORY

Private Chef — Willms and Sons (2024-09-29 - Present)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 84 guests with 95%+ client satisfaction.

Executive Chef — Bosco, Schimmel and Skiles (2014-03-17 - 2020-11-01)

- Designed seasonal menu increasing revenue by 29% through optimized dish pricing.
- Catered private events for up to 58 guests with 95%+ client satisfaction.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.